

# PATENT ABSTRACTS OF JAPAN

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**(54) METHOD FOR PRODUCING CONCENTRATED COFFEE FROM HEATED AND HYDROLYZED EXTRACT**

(57)Abstract:

PROBLEM TO BE SOLVED: To provide a method for producing a concentrated coffee hardly causing turbidity or precipitation even after a long-term preservation, and using a heated and hydrolyzed extract as a raw material.

SOLUTION: This method for producing the concentrated coffee is characterized in that the method includes a step for concentrating the coffee extract comprising the heated and hydrolyzed extract under a reduced pressure to prepare the concentrated coffee liquid, a step for treating the concentrated coffee liquid by adding a galactomannan-decomposition enzyme, and a step for adding an alkali agent to the treated concentrated coffee liquid.